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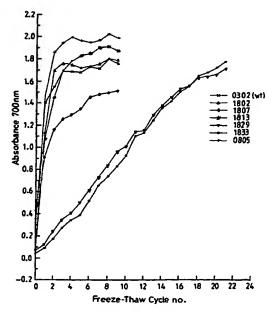
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(54) Title: PLANTS HAVING REDUCED ACTIVITY IN TWO OR MORE STARCH-MODIFYING ENZYMES



(57) Abstract: Disclosed is potato starch which, when in native form extracted from a potato plant, exhibits freeze/thaw stability such that a 1 %w/v aqueous suspension of the starch has an absorbance at 700nm wavelength of less than 1.2 units following 4 freeze/thaw cycles of freezing at -70 °C overnight and thawing at room temperature for at least 2 hours; together with a method of altering the starch content of a plant; and altered plants, especially altered plants which contain freeze/thaw stable starch. Further disclosed is waxy (i.e. low amylose) starch having reduced gelatinization onset and swelling temperatures.



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